

U3A ST AUSTELL WINE APPRECIATION GROUP

JUNE 2020 NEWSLETTER



Dear Fellow Wine Members

I trust you are all keeping well and occupied in this “slightly eased lockdown phase”. Chris and I are pretty much keeping to the routine we had established, other than hoping to meet up with the children very soon, one family at a time, in our garden. Of course we all have to make decisions based on our own situations, but one thing for sure is that our wine group cannot all meet together for a wine tasting session anytime soon.

Something we are doing weekly with friends is a remote wine tasting via Zoom, where we all have the same two bottles of wine to taste alongside each other. We are taking it in turns to choose and source the wine, doorstop delivering to the others. In our couples, we prepare canapes, nibbles or similar to match the wines to nibble whilst talking and tasting. It has worked very well and also gives the chance to catch up with each other “face to face” as well as discussing the merits or otherwise of the wines we are tasting, and I have to say opinions do change during the course of the tasting! Just a thought if you have friends or even family who enjoy wine, get zooming!

Meanwhile a couple of wine recommendations from members and myself which I hope you enjoy.

Firstly from Pippa Boardmann

"David and I have subscribed to the Naked Wines way of thinking for several years. Some members are in the "Angel" class and we fall into that category. Many of you may question how that happened! The **Grecanico 2017** came in a mixed case from Naked Wines and remained overlooked in our cellar for some time. More fool us. The wine is a delight, especially enjoyed on a terrace in the sun. Light, clean, slightly citrus on the nose, it slips down far too easily. Grecanico is one of the great varieties of white wine grape native to Italy, also known as Garganega among several names. This grape variety forms the base of the white wine Soave. Certainly one to look out for."

This sounds like a perfect summer wine and being from Sicily I can see why it should. Taking a quick look it appears to be around the £10 mark if you bought elsewhere.



Jenny Skipp wrote

"We bought a couple of bottles of M&S Grillo recently, at £7 a bottle. It is described as "full of Sicilian sunshine with honeyed aromas of pomelo

and fresh Sicilian lemon, followed by a satin smooth creaminess on the palate with a dash of spice to bring up the finish with a flourish “- and suggested that it is a good accompaniment to seafood, duck and bacon dishes. Well, I just wanted to try something I hadn’t and was really surprised - I could smell honeyed peach and it was a much bolder taste than I expected. It felt to me like a ‘grown-up’ white, so I kept some to have with my Stilton, and was pleased I did. Glad we have another bottle!”



Chris and I are very partial to Italian wines, a long term love enhanced by our travels throughout Southern Italy, so we were delighted to see two reviews of Sicilian wines we know and enjoy very well. Grillo is also known as Riddu and Rossese Bianco, a white Italian wine grape variety that withstands high temperatures and is widely used in Sicilian winemaking and, in particular, for making Marsala. Its origins are uncertain, but it may have been introduced into the island of Sicily from Apulia.

Finally from myself:

**2005 Teliani Valley, Kakheti, Georgia, Napareuli appellation,
Saperavi grapes**

Whilst Chris was sorting our wine racks into some sort of order, he came across a wine we had forgotten - a dusty and tatty labelled bottle of red wine from Georgia, not a Country we have bought wine from. We thought we remembered dear friends giving it to us when coming for supper back in Hampshire, after they had enjoyed and purchased at a

wine tasting themselves. Last week when we were having a spicy Asian lamb dish from a new recipe, eating al fresco enjoying this lovely warm weather, we decided to open it, but as it was a 2005 vintage wondered if it was past its best. We didn't bother to decant it, instead just poured into our rather large red wine goblets and swirled. The colour was extremely dark red almost purple, and it had a very full almost creamy and fruity perhaps cherry and raspberry nose. There was a flavour explosion in our mouths, a very long finish with mellow tannins. We were delighted, and have to admit sitting out late in the evening finishing the bottle! (quite a bit of sediment). Thank you friends.

The roots of Georgian viticulture have been traced back to when people of the South Caucasus discovered that wild grape juice turned into wine when it was left buried through the winter in a shallow pit. This knowledge was nourished by experience, and from 6000 BC inhabitants of the current Georgia were cultivating grapes and burying clay vessels, kvevris, in which to store their wine ready for serving at ground temperature. When filled with the fermented juice of the harvest, the kvevris are topped with a wooden lid and then covered and sealed with earth. Some may remain entombed for up to 50 years.....



Kind regards and keep your recommendations or reviews coming ..even if you did not like the wine!

Amanda